

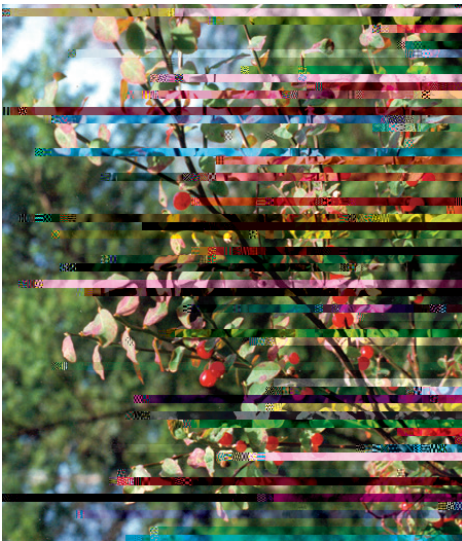
Red Huckleberries

How to Dry

Storage and Preservation

cloth towel over a slanted surface, such as a cutting board, with one end propped up a few inches above the other. Gently roll the berries down the towel; most of the debris and leaves will cling to the towel, while the berries roll off. Huckleberries should be stored covered in the refrigerator and will keep up to one week.

How to Freeze



Yield: 5

H. ac

How to Prepare Puree

Cooked method: 1. ...
...
...

Yield: ...

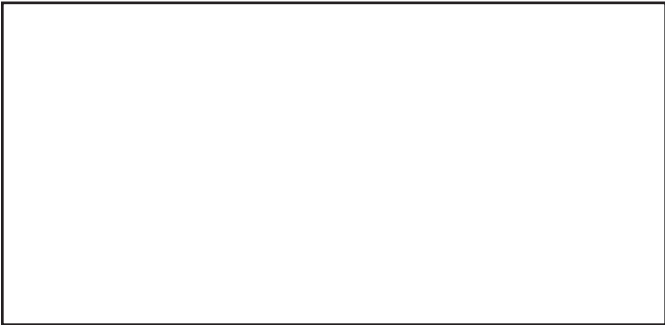
Uncooked method: ...
...
...

Yield: ...

To freeze, ...
...

To can, ... 1/4- ...

... 15 | ... 105 ... 0 () - ... () - .1 () 6 (... 5 ...) () 65 () ☒
/ ☒ (-) / ... 10 ☒ 6-

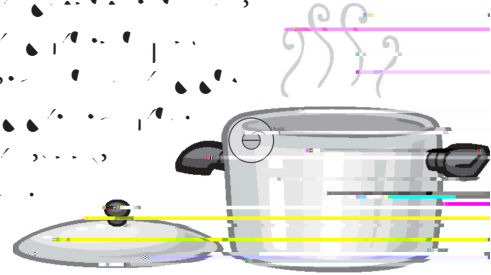


1. $\frac{1}{x^2} = x^{-2}$
2. $\frac{d}{dx} x^{-2} = -2x^{-3}$
3. $= -2x^{-3}$
4. $= -\frac{2}{x^3}$

To process in a boiling water canner, follow these steps:

1. Wash jars, lids, and bands in hot soapy water. Rinse well. 2. Fill jars with water and boil for 10 minutes. 3. Drain jars and keep them hot. 4. Fill jars with food. 5. Wipe rims of jars with a damp cloth. 6. Place lids on jars and screw on bands. 7. Place jars in a boiling water canner. 8. Boil for the recommended time. 9. Remove jars from the canner. 10. Let jars cool for 12 hours. 11. Check for leaks. 12. Store jars in a cool, dark place.

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